Massachusetts Department of Public Health FOODBORNE ILLNESS COMPLAINT WORKSHEET Please Complete and Send or Fax to: Questions? Call: Date: / / MDPH Food Protection Program Food Protection Program: (617) 983-6712 305 South Street, Jamaica Plain, MA 02130 Division of Epidemiology: (617) 983-6800 Fax: (617) 983-6770 Enterics Laboratory: (617) 983-6609 PERSON COMPLETING INFORMATION Name: **Affiliation:** □ Local BOH (town): ☐ State DPH (division): REPORTER / COMPLAINANT Name: **雷**:(**Affiliation:** Consumer specify: \rightarrow ☐ Laboratory division, ☐ Local BOH facility, ☐ Medical Provider address, ☐ State DPH town, etc. □ Other **ILLNESS INFORMATION** # Persons ill: Symptoms: (mark if reported for anyone): □ Diarrhea □ Vomiting □ Nausea ☐ Abdominal cramps ☐ Fever ☐ Bloody stool ☐ Headache ☐ Muscle aches □ Fatique ☐ Chills ☐ Loss of appetite ☐ Dizziness ☐ Burning in mouth Earliest Date: ____ /___ /____ Onset: Time: ____: ___ □AM □PM Latest (if > 2 ill) Date: ____ /____ /___ Time: ____ : ___ DAM DPM **Duration:** ☐ Less than 24 Hours ☐ 24-48 Hours ☐ More than 48 Hours ☐ Ongoing ☐ Unknown III Persons: Age Occupation Med. Provider/ Name Address/Town (yrs) ☐ same as reporter (above) 2 3 4 **Medical attention** received (by anyone)? \square Yes \square No \square Unknown \rightarrow If Yes, specify above: \uparrow **Stool specimens** submitted *(by anyone)*? \square Yes \square No \square Unknown \rightarrow **To SLI** 1 ? \square Yes \square No \square Unknown Medical diagnosis reported? **FOOD HISTORY** → Obtain history back 72 hours prior to symptoms, or, if organism identified, b/n min and max incubation periods (see p.2) \rightarrow If > 2 ill, follow above time frame for common meals (foods) only # Restaurant / store where Exp³ Date & Time² Food(s) consumed purchased (name, town) Place consumed □В ☐ Same (as left) ☐ Home ☐ Other (specify): \Box L \Box D

¹ State Laboratory Institute, 305 South St., Jamaica Plain, MA, 02130 - (617) 522-3700

² Always record **Time** if possible; otherwise, choose **B**=breakfast, **L**=lunch, **D**=dinner

³ Total # persons (both ill and well) who consumed indicated food(s)

MDPH Foodborne Illness Complaint Worksheet Page 2 of 2									
FOOD HISTORY (continued)									
2	#					store where			
Date & Time ²	Exp ³	Foo	d(s) consumed	pu	rchased (r	name, town)	Place con		
□ B							☐ Same (as left)☐ Other (specific		
□ D									
□В							☐ Same (as left ☐ Other (special		
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NOTES									
FOOD TEATING									
FOOD TESTING									
Food(s) available for testing? ☐ Yes ☐ No ☐ Unknown → Sent to SLI ¹? ☐ Yes ☐ No ☐ Unknown									
→ If Yes, specify food(s) & sources:									
Product and Manufacturer Information for Commercially-Processed Food(s)									
Product name: Code/lot #									
Expiration date: / / Package size/type: Manufacturer:						☎ :() -			
Address:							<i>'</i>		
Incubation Periods for Selected Organisms									
	Min	Max		Min	Max		Min	Max	
B. cereus (short)	1 hr	6 hrs	E. coli O157:H7	3 days	8 days	Staph. aureus	30 min	8 hrs	
B. cereus (long)	6 hrs	24 hrs	Hepatitis A	15 days	50 days	Shigella	12 hrs	96 hrs	
Campylobacter	1 day	10 days	Salmonella (non-typh	ni) 6 hrs	72 hrs	Vibrio cholerae	e few hrs	5 days	
	1 day	14 days	Salmonella typhi	1 wk	3 wks	Viral GI	12 hrs	48 hrs	
C. perfringens	6 hrs	24 hrs	Shellfish poisoning	minutes	few hrs	Yersinia	3 days	7 days	

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 Total # persons (both ill and well) who consumed indicated food(s)